



ORGANIC VIRGIN COCONUT OIL

Virgin Coconut Oil is the purest form, prepared from the fresh meat of the mature coconut. It is extracted from 100% organic white coconut kernels that are dried and expelled under the cold-press method. It does not involve any chemical processing that helps retain the oil's natural qualities.

It is known as the mother of all oils, as it is a treasure trove of vitamins, minerals, and antioxidants that impart good health.

It has a pleasant fragrance and taste and can be used in cooking, deep frying, salads, and cosmetics. It has gained immense popularity in recent years for its innumerable health benefits.

✓ Benefits

Since it is subjected to the cold-pressed method and is extracted from fresh coconuts, virgin coconut oil is certainly richer in benefits than ordinary coconut oil. It is higher in vitamin content, antioxidants, minerals, medium-chain fatty acids, taste, and fragrance.

✓ Intended Use

Use in cooking, deep-frying process, Baking, Salads, cosmetic, Direct Consumption

✓ Ingredients

- 100% white coconut kernels
- No artificial flavors and sweetness added
- GMO Free
- Not containing major allergen

✓ Shelf Life

- Maximum 24 Months
- Stored cool and dry place



✓ Packaging

- 200ml Glass Jar
- 300ml Glass Jar
- 500ml Glass Jar
- 1000ml Glass Jar
- 500ml PET Jar
- 1000ml PET Jar
- 1000L IBC Tote (Bulk)

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Join us on this coconut-filled journey and experience the true essence of Sri Lanka's tropical wonder!

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